



13 June 2001

Department of Health and Human Services
Centers for Disease Control; Vessel Sanitation Program
1850 Eller Drive, Suite 101
Ft. Lauderdale, FL 33315

Attn: Jaret T. Ames

Subject: Periodic Inspection of the Grande Caribe, conducted 25 May 01 in Alexandria, VA

Dear Mr. Ames,

Since your inspection the crew has been working very hard to correct the deficiencies aboard the vessel. Both the office and the vessel staff have read your report and recommendations.

Enclosed please find a copy of our response and statement of corrective action.

Respectfully,

Peter DiMarco
Port Captain

cc: Master, M/V Grande Caribe

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

SITE: POTABLE WATER

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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1	*	A secondary chlorine pump with an automatic switchover was not installed on the distribution chlorination system.
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At lease one backup halogen pump shall be available with automatic switchover to maintain the free residual halogen in the event that the primary pump fails.

Corrective Action: Due to the size of the water system aboard we feel a single back up should be sufficient with a second pump that can be manually switched over. ACCL will be submitting a Variance Request from this requirement.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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2	*	The analyzer/recorder charts had a range of 0.0-100 ppm.
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Halogen analyzer-chart recorder charts shall have a range of 0.0 to 5.0 mg/L (9ppm) and have a recording period of 24 hours.

Corrective Action: New charts have been purchased that are pre printed with 0.0 to 5.0 range scale.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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3	*	The analyzer/recorder for the distribution system was not calibrated daily.
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The halogen analyze-chart recorder shall be properly maintained, operated, and calibrated daily in accordance with the manufacturer's instructions.

Corrective Action: Every effort will be made to ensure the daily calibration of the chart recorder is made and logged in accordance with CDC guidelines.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

SITE: POTABLE WATER

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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4	*	The chlorine residual tests were not conducted hourly during bunkering and every four hours during production.
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Free residual halogen monitoring shall be performed at least hourly during the bunkering of potable water and performed at least once every 4 hours during the onboard production of potable water.

Corrective Action: Every effort will be made to ensure that chlorine residual tests are conducted hourly during bunkering and every four hours during production. A log will be kept to document the procedure.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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5	*	A halogen demand test and a pH test were not conducted on the port water prior to bunkering.
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A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage.

Corrective Action: Every effort will be made to ensure shore-side water supplies are tested for pH and Cl levels prior to bunkering. A log will be kept to document the procedure.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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6	*	The latest microbiologic test results were not available for ports where water was bunkered.
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Where available, the vessel shall have a copy of the most recent microbiologic report from each port before bunkering potable water to verify that the water meets potable standards.

Corrective Action: New testing equipment has been purchased and the vessel is now testing port side water supplies for the ports where we bunker water.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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7	*	Four samples of water were not collected onboard the vessel each month and analyzed for the presence of E coli.
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A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper and lower decks of the vessel.

Samples shall be analyzed utilizing a method accepted in Standard Methods for the Examination of Water and Wastewater.

Corrective Action: New testing equipment has been purchased and the vessel is now testing on board water samples in accordance with CDC guidelines.

SITE: POTABLE WATER-LAZ DECK

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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8	*	A hose with an attached spray nozzle was connected to a deck tap where the deck tap was fitted with a backflow prevention device designed for non-continuous pressure applications.
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A continuous pressure-type backflow shall be installed when a valve is located downstream from the backflow preventer.

Corrective Action: The backflow preventer has been changed to a type suitable for that application.

SITE : MEDICAL

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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9	*	The ship sailed from St. Thomas to St. Thomas with foreign ports between during the 01/12-23/01 cruise without making a 24-hour prior to arrival report to the VSP.
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The master, the medical staff, or other designated staff of a vessel destined for a US port from a foreign port shall submit a least one standardized gastrointestinal illness report based on the number of reportable cases in the gastrointestinal illness log to the VSP no later than 24 hours, but not more than 30 hours before the vessel's expected arrival at the US port.

Corrective Action: Every effort will be made to ensure 24-hour arrival reports are called into the VSP during foreign voyages.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

SITE: INTERGRATED PEST MANAGEMENT

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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10	*	The integrated pest management was not complete. The pest sightings logs were not being used.
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Each vessel shall develop on Integrated pest Management Plan to address effective monitoring and control strategies for pests aboard the vessel.

The Integrated Pest Management Plan shall set a schedule for periodic monitoring inspections including some at night.

The Integrated Pest Management Plan shall include provisions for active monitoring including pest sighting logs for the operational areas of the vessel and training for crew members in charge of log completion.

The Integrated Pest Management Plan shall include passive surveillance procedures such as glue traps and other monitoring tools, as well as location of each. A monitoring log on passive surveillance procedures shall be maintained.

The Integrated Pest Management Plan shall include a record of pesticides used and their effectiveness.

The training of the pest-control personnel shall be documented in the Integrated Pest Management Plan.

The Integrated Pest Management Plan shall establish health and safety procedures to protect the passengers and crew.

Corrective Action: Every effort will be made to fill in the pest sightings log.

SITE: GALLEY

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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11	*	A crew member was observed drying her hands with a paper towel then lifting the garbage can lid to dispose of the towel. The crewmember then went on to handle clean dishes from the dishwasher.
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Provide a small open refuse can for the handwash station.

Corrective Action: Provide a small open refuse can for the handwash station.

Response to CDC Sanitation Inspection M/V Grande Caribe 25 May 2001 (Alexandria, VA)

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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12	*	Commercially processed ready-to-eat potentially hazardous foods held refrigerated for more than 24 hours after opening were not date marked as required. Ship prepared ready-to-eat potentially hazardous foods held refrigerated for more than 24 hours after preparation were not date marked as required.
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Refrigerated, ready-to-eat, potentially hazardous food:

(2) A container of refrigerated, ready-to-eat potentially hazardous food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened, to indicate the date by which the food shall be consumed which is, including the day the original container is opened, 7 calendar days or fewer from the day the food is prepared.

Refrigerated, ready-to-eat, potentially hazardous food:

(1) Prepared on a vessel and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, which is, including the day of preparation, 7 calendar days or fewer from the day the food is prepared.

Refrigerated, ready-to-eat, potentially hazardous food shall be discarded if not consumed within 7 calendar days from the date of preparation or opening.

Corrective Action: Every effort will be made to ensure proper food handling and storage procedures are followed. The crew will be re-educated on the labeling requirements for refrigerated foods.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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13	20	The plastic coating on the reach-in refrigerator shelves was peeling exposing corroded metal and making cleaning difficult.
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Replace the shelves with stainless steel shelves.

Corrective Action: The manufacturer will be contacted for a suitable replacement shelf that fits the unit.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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14	*	A open container of raw shrimp with water was stored over ready-to-eat foods in the reach-in refrigerator.
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Food shall be protected from cross-contamination by: (1) Physically separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables, and cooked ready-to-eat food; so products do not physically touch, and so as to prevent dripping of one product into another.

Corrective Action: The shrimp has been relocated. Every effort will be made to ensure proper food handling and storage procedures are followed.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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15	26	Numerous previously cleaned items such as pans, lids, and baking pans were soiled and stored as clean.
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Food contact surfaces of equipment and utensils shall be clean to sight and touch.

Corrective Action: The pans, lids, and baking pans were cleaned. Every effort will be made to follow proper cleaning procedures.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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16	33	The deck under the dishwasher unit was soiled.
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Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Corrective Action: The area under the dishwasher has been cleaned. Every effort will be made to follow proper cleaning procedures.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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17	21	Open seams were noted between pieces of equipment making cleaning difficult. The non-food contact surfaces of equipment were difficult to clean due to gaps, open seams, and slotted and philips screw heads. The grill and cook-top drip pan housings were difficult to clean.
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Non food-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action: Every effort will be made to maintain hard to clean areas of the galley. Food service caulking will be used to seal seams and screw heads where applicable.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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18	20	The food contact surfaces of the ovens, and the refrigerator were difficult to clean due to gaps and exposed fan blades.
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Multiuse food-contact surfaces shall be:

(1) Smooth; (2) Free of breaks, open seams > 1mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Corrective Action: Every effort will be made to maintain hard to clean areas of equipment.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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19	*	Grease and food residue were noted along the sides of the stove plates.
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Non food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Corrective Action: The stove area has been cleaned. Every effort will be made to follow proper cleaning procedures.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

SITE: DINING ROOM

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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20	*	Grapes were noted in standing water from melted ice.
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Unpackaged food may not be stored in direct contact with undrained ice.

Corrective Action: The grapes were disposed of. Every effort will be made to ensure proper food storage procedures are followed.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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21	*	Sneeze guards were not provided for foods placed on the self-service buffet to include ice, and fruits such as apples, pears, and grapes.
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Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Corrective Action: The galley staff will ensure food placed out for self-service buffet is properly protected from contamination.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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22	*	A sticky residue was noted on the bottoms of the small hot water decanters used for tea.
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Remove the residue.

Corrective Action: The decanters have been cleaned. Every effort will be made to ensure proper cleaning procedures are followed.

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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23	33	The deck under the soda machine was soiled.
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Clean the deck.

Corrective Action: The area under the soda machine has been cleaned. Every effort will be made to follow proper cleaning procedures.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

No. Ref. Results and Recommendations

- 24 The chlorine residual at the dishwasher unit was measured at 0 ppm. This was corrected during the inspection.

The sanitizing solutions shall be used with the following concentrations:

- (1) A chlorine solution shall have a concentration between 50 mg/L (ppm) and 200 mg/L (ppm).*

Corrective Action: The dishwasher on the Grande Caribe is set up to normally run in a high heat mode and if there is a problem with the booster heater it can be switched to use chlorine. Every effort will be made to maintain equipment and sanitizing solutions in accordance with manufactures recommendations.

No. Ref. Results and Recommendations

- 25 24 A spray bottle of quaternary ammonium sanitizer was tested at greater than 400 ppm and a spray bottle of chlorine sanitizer was tested at greater than 200 ppm.

The sanitizing solutions shall be used with the following concentrations:

- (1) A chlorine solution shall have a concentration between 50 mg/L (ppm) and 200 mg/L (ppm).*
- (2) A quaternary ammonium compound solution shall have a concentration as specified in 21 CFR 178.1010 Sanitizing Solutions and as indicated by the manufacturer's use directions included in the labeling.*

Corrective Action: Every effort will be made to ensure sanitizing solutions are maintained at popper mixtures.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

SITE: BAR

No. Ref. Results and Recommendations

26 20 The bottom of the cooler was corroded.

Food contact surfaces of equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

Corrective Action: The cooler has been cleaned and painted. Every effort will be made to ensure equipment is maintained properly.

No. Ref. Results and Recommendations

27 * Scoops were stored under the paper towel dispenser.

Do not store anything under the paper towel dispenser.

Corrective Action: Scoops were relocated. Every effort will be made to follow proper utensil storage procedures.

No. Ref. Results and Recommendations

28 26 Mold was noted on the ice bin ice deflector.

Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

Corrective Action: The ice bin deflector has been cleaned and sanitized. Every effort will be made to follow proper equipment cleaning procedures.

No. Ref. Results and Recommendations

29 * A passenger's insulin was stored in the cooler.

Only medicines necessary for the health of the food employees shall be allowed in a food area.

Corrective Action: The insulin was relocated. A refrigerator for medications has been added to the vessel.

Response to CDC Sanitation Inspection

M/V Grande Caribe 25 May 2001 (Alexandria, VA)

SITE: PROVISIONS

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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30	18	Raw and ready-to-eat foods were stored intermingled in one chest freezer.
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Provide a physical barrier between raw and ready-to-eat foods in the chest freezers.

Food shall be protected from cross-contamination by: (1) Physically separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as vegetables, and cooked ready-to-eat food; so products do not physically touch, and so as to prevent dripping of one product into another.

Corrective Action: The items have been restored. Every effort will be made to ensure proper food storage procedures are followed.

SITE: PROVISIONS-DRY STORES

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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31	21	The dry stores shelving was difficult to clean.
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Non food contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Corrective Action: Every effort will be made to keep hard to clean areas maintained.

SITE: PROVISIONS

<u>No.</u>	<u>Ref.</u>	<u>Results and Recommendations</u>
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32	20	Residential freezer were in use.
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Food contact surfaces of food equipment shall comply with American National Standards instituted (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Corrective Action: Due to the construction of the vessel and the unavailability of a NSF approved commercial type chest freezer that would fit the storage area, residential type equipment is utilized. Every effort is made to maintain this equipment to current standards.

Response to CDC Sanitation Inspection M/V Grande Caribe 25 May 2001 (Alexandria, VA)

No. Ref. Results and Recommendations

33 * A section of overhead light bulbs had a missing shield.

Replace the shield.

Corrective Action: The shield has been replaced. Every effort will be made to maintain the vessel.

SITE: PROVISIONS-WALK IN UNIT

No. Ref. Results and Recommendations

34 * The bottom shelf of the walk-in unit was too close to the deck resulting in food being stored less than 6 inches from the deck.

Food shall be protected from contamination by storing the food:

(1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Corrective Action: The bottom shelf has been adjusted to be 6" from the deck.

SITE: FOOD SERVICE-GENERAL

No. Ref. Results and Recommendations

35 33 Drain lines and supply lines were on the deck making cleaning difficult under the dishwasher unit, soda machine, and to the right of the bar ice machine.

Corrective Action: Every effort will be made to maintain hard to clean areas. We will look into the feasibility of modifying current drain and supply line piping.